

Briscoe Shows Class at Sundance

"When you work in the restaurant business, it's like being at a party," reflects Chris Briscoe of Daniel, food and beverage director at the Sundance Tree Room Restaurant.

"Sometimes the party's fun and you can't wait to come back, and

other nights the party's boring and you never want to come back."

After eight years with the Tree Room, the restaurant's manager reflects on life with a movie star boss, what it's like to rub shoulders with celebrity diners, and Tree Room culinary delights.

His dress and demeanor casual, Briscoe thinks carefully before speaking. It's easier for him to discuss the restaurant than himself.

The 31-year-old native of Southern California never anticipated a career in the food

industry. A graduate of UCLA in economic geography, Briscoe was going to spend his life in front of a flashing computer terminal drawing maps. Instead he finds himself miles from a video screen, living in a log home in the tiny mountain community of Daniel.

"After graduation I knew I had

to leave L.A.," said Briscoe. "I like big cities, but they're not a good place to live. I was feeling closed in by all the people."

On his way to Colorado, he discovered Sundance and on a whim applied for a job as waiter at the restaurant. He was hired that day and he's never left since.

He worked his way up through the ranks to his present position which appears about as cushy as the cheese cake he flies in from a Bronx, New York deli, for his customers.

Besides his frequent trips around the nation attending various food shows, Briscoe isn't complaining about the frequent celebrity diners.

Glittery motion picture and television personalities as well as government officials have dined at the Tree Room, some with whom Briscoe has developed friendships.

"The celebrities keep us on our toes," he says. "As you can imagine, we wouldn't want a guy as influential as Tom Brokaw to have a bad experience up here -- and he's actually been here on several occasions."

Having a celebrity as a boss also has its interesting aspects.

"Redford's kind of a perfectionist," says Briscoe carefully, "and sometimes he doesn't worry as much about profit as much as simply doing things right. That can be both good and bad. On one hand, I don't feel restricted so much by the bottom line of turning a terrific profit, but on the other hand, it's extremely difficult to do something I think might not be very profitable for us."

Like what? "Oh, maybe like the cheesecake from New York, or the croissants from France. Or something like the nature trail which cost a lot to develop but which will never bring Sundance any profit."

About the food shows, Briscoe says they're essential to any restaurant truly dedicated to upgrading its equipment and quality of food.

"I've brought back a great deal of knowledge and new food ideas from the show," he explained. "For example, just recently at a Phoenix show I found a couple of divorced women who make the most terrific barbeque sauce and a chocolate dessert topping that hardens on ice cream. So now we order those items all the way from

Toronto, Canada."

Something Briscoe feels strongly about is introducing new and exciting food items. Each week he and his three chefs experiment with a new dish whether it be a pasta, salad, or dessert.

Some have been flops ("like the cream of pumpkin soup we tried," grimaced Briscoe), but others were so successful that they are now served regularly.

For example, the pasta proscuitto -- a pasta baked with mozzarella, ham, peppers, and a light butter sauce -- is a big hit, as is the Sundance dill sauce created to drizzle on fresh salmon. Another exclusive creation, grasshopper pie, has been served regularly at the restaurant for years. It consists of cream de menthe ice cream nestled in a rich Oreo cookie crust, and garnished with slivers of dark chocolate.

The best thing about his job? "Watching the food come out of the kitchen looking like something straight from a magazine ad, and then having everybody say thanks for the great meal and a terrific time as they walk out the door. That's what keeps me coming back."

SUNDANCE RECIPES

Grasshopper Pie

- 4 qts. whipping cream
- 2 c. cream de menthe
- 1 c. cream de cocoa
- 3 tsp. mint
- 1 tsp. green food coloring
- 1/2 gal. marshmallow cream
- Sugar to taste

Whip it all together until color is consistent. Spoon into Oreo cookie pie crust and freeze. Sprinkle with slivers of dark chocolate.

Spinach Salad

Crisp, tender garden spinach, mushrooms, just right hard-boiled eggs, bacon crisps, and croutons served with an outstanding tarragon dressing. A dressing you might want to make yourself.

Spinach Salad Tarragon

- 1 qt. salad oil
- 1 qt. tarragon vinegar
- 1/3 c. sugar
- 1 Tbls. tarragon
- 1 tsp. clove of garlic
- 1 tsp. hot mustard
- 1 tsp. MSG
- 1 tsp. pepper
- 1 tsp. salt

His food's worth doing a sun 'n' dance about

He was just passing through, but restaurant owned by Redford whet his appetite for fun

SUNDANCE — A restaurant director, whose boss is a movie star and director and whose customers are equally famous, says work in the restaurant business is like being at a party.

"Sometimes the party is fun and you can't wait to come back; other nights, the party is boring and you never want to come back," said Chris Briscoe, who has been food and beverage director at the Sundance Tree Room Restaurant for eight years.

He never anticipated a career in the food industry. The 31-year-old Californian is a graduate of UCLA in economic geography and was going to spend his life in front of a computer terminal drawing maps.

Now he finds himself miles from a video screen, living in a log home in the tiny mountain community of Daniels.

"After graduation, I knew I had to leave Los Angeles," he said. "I like big cities, but they are not a good place to live. I was feeling closed in by all the people."

On his way to Colorado, he stopped off at Sundance and applied for a job as a waiter at the restaurant. He was hired that day and has never left. He worked his way up through the ranks to his present position.

Briscoe enjoys regular trips around the country to attend food shows, and he does not complain about the frequent celebrity diners either. Motion picture and television personalities as well as government officials have dined at the Tree Room, called by that name because a tree grows through the middle of it.

"The celebrities keep us on our toes. We wouldn't

want people of high influence to have a bad experience up here."

Having Robert Redford as a boss also has its interesting aspects, he said.

"Redford is a kind of perfectionist and sometimes he doesn't worry as much about profit as much as simply doing things right."

"On one hand, I don't feel restricted so much by the bottom line of turning a profit, but on the other hand, it's extremely difficult to do something I think might not be very profitable for us," he said.

He imports cheesecake from New York and croissants from France, items that will never turn a handsome profit for the restaurant.

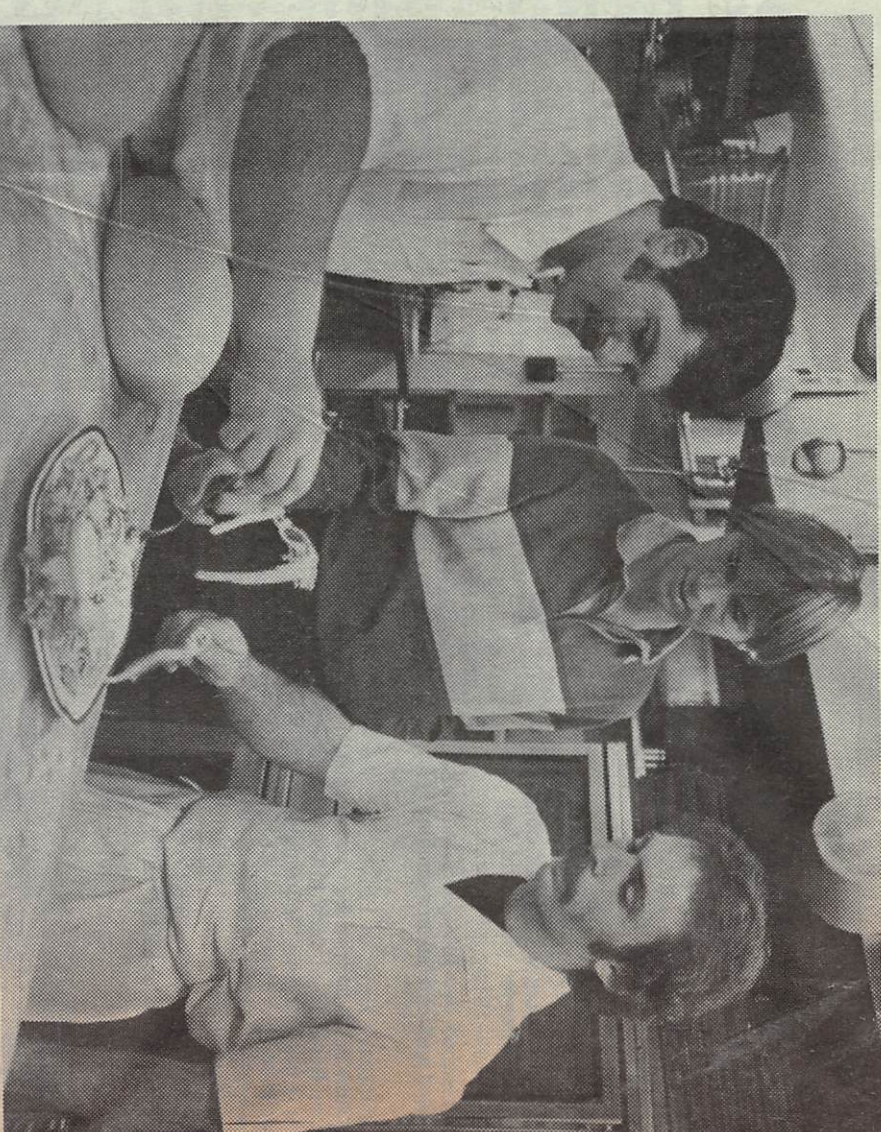
A nature trail near the resort was built at a substantial cost but will never bring Sundance any profit, he said.

Briscoe said that attending the food shows is essential to any restaurant truly dedicated to upgrading its equipment and the quality of its food.

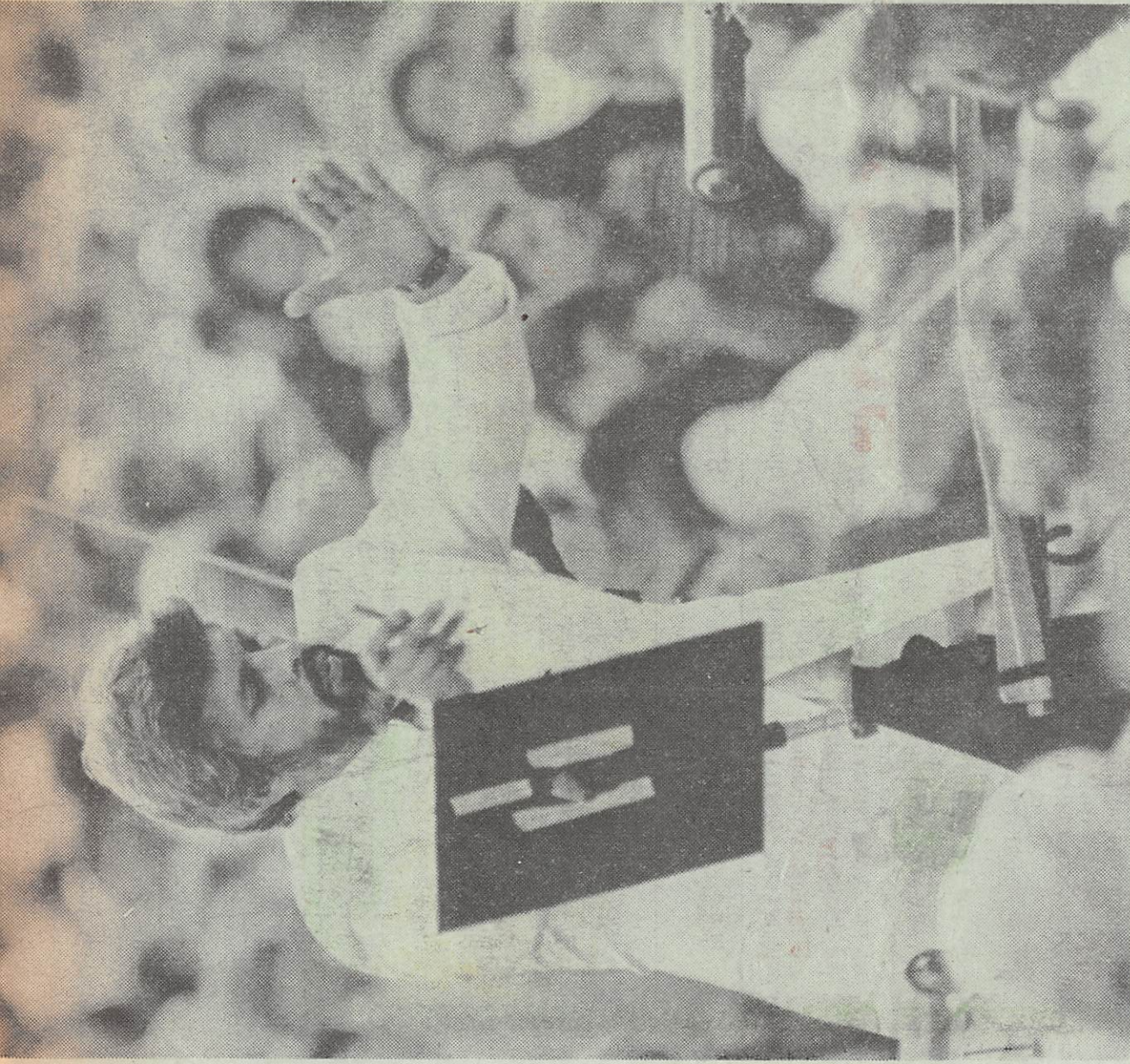
"I've brought back a great deal of knowledge and new food ideas from the show."

Briscoe and his three chefs experiment with a new dish each week, whether it be pasta, salad, or a dessert. "Some have been flops, but others were so successful that they are now served regularly."

Briscoe said one of his favorite creations is grasshopper pie, which has been served for years at the restaurant.



Chris Briscoe, center, and chefs Lex Keeling and Fred Farrer sample a new pasta recipe, one of many unusual dishes concocted for Sundance restaurant.



PHOTOGRAPHY/ DAVID SIDOWAY

With a wave of his baton, conductor Charles Ketcham fills the mountainside with music.

Utah Symphony in tune with nature at Sundance

Des News 9 Aug 1984



Robert Redford enjoys symphonic strains in a natural setting.

By Laurie Williams Sowby
Deseret News correspondent

The hills around Sundance were alive with the sound of music Wednesday evening as Robert Redford played host to the Utah Symphony in the first of what he hopes will become regular appearances at the Provo Canyon resort.

Concert-goers — especially the 500 who had missed the earlier buffet dinner and were going only for the music — had plenty of opportunity to enjoy the scenery as vehicles slowly snaked their way up the Alpine Loop, only to find that the Sundance parking lot had overflowed onto both sides of the road up and down the canyon. Oh, well, where could a hike be more appropriate?

The lawn at the base of the resort was a crazy quilt of blankets. Behind it, among the weeds on the hillside, were a few adventurous souls who wanted a better view of the orchestra, which occupied a specially built stage near the parking lot. Symphony members, looking a little out of place in white tuxedos and black bow ties, couldn't have asked for a more spectacular backdrop: a mountainside

Bass players add a plucky note to concert, which included works by Copland and Gershwin.

Sundance

Continued from U-1

and dance band. Borodin's "Polovetsian Dances from Prince Igor" was as bright and sparkling as the stars in the blue velvet sky as the concert closed. Too bad it was marred by several people who left in the middle of it in a vain race to get out of the parking lot first.

Despite the difficulty of playing outdoors (and of all the symphony's outdoor programs this year, this one was the coldest, said a violinist), each section was perfectly attuned. The performance was as flawless as nature.

As if the music and the mountains weren't enough, the audience was treated to a few other sights foreign to the concert hall: a hawk soaring overhead, deer peering from among the pines high on the hill behind us, and a full moon rising precisely between the two canyon peaks, as if on cue. It was a night to remember.

In an interview during intermission, Redford said the

symphony's appearance at Sundance was no sudden event. "We've been working on it for years, actually. We'd like to see them have a summer home — a summer residency here."

He said he felt gratified by the turnout; tickets were sold out two weeks ago, and most of the sales were made in Utah Valley. "It's a tribute to Utah County that we have that much support."

Redford acknowledged the problems with parking, admitting that arrangements for Wednesday evening's concert were makeshift. With the future development of a cultural arts center comprising a series of buildings and work spaces will come more parking lots, he said.

"Sundance is devoted to the development of the arts, with the emphasis on local artists," he said. "This will give Utah County audiences even more cultural opportunities."

I hope so. The arts couldn't happen in a nicer place.

fyi

Utah
County

Museum organizes a council

PROVO — The Monte L. Bean Life Sciences Museum has organized an advisory council of community members, and the council's first order of business is an open house Aug. 20 to kick off a museum membership drive.

Douglas C. Cox, assistant director of the museum, said the volunteer council members are an important addition for the museum because of their ties to the community. The council has nine members but may be expanded to as many as 20.

Council members are: Connie Barker, executive vice president, Orem Chamber of Commerce; Josephine Bird, community volunteer and leader; Reed R. Callister, chief executive officer, Comworld Group; Douglas F. Day, Wildlife Federation; Avery Glenn, Utah Office of Education; Dr. Gerald L. Hayward, medical director, Provo Surgical Center; Joseph L. Hendroid, Salt Lake attorney with Nielsen & Senior; Cherie M. Lyon, member, board of directors, Utah Republican Women; and Norman L. Nielsen, director, Scera Corp.

The Aug. 20 open house, called "A

Utah County births

Mountain View Hospital

ALKIN, Mr. and Mrs. Byron, Provo, boy

ALVEY, Mr. and Mrs. Brent, Payson, girl

BARTHOLOMEW, Mr. and Mrs. Jim, Spanish Fork, girl

BRUNSOM, Mr. and Mrs. Warren, Spanish Fork, boy

CHRISTENSEN, Mr. and Mrs. Jesse, Manti, girl

DAMBROSIO, Mr. and Mrs. Michael Paul, Price, boy

FOX, Mr. and Mrs. Charles, Provo, boy

JOHNSON, Mr. and Mrs. Tim, Santaquin, girl

JOHNSON, Mr. and Mrs. Scott, Spanish Fork, girl

LEVANGER, Mr. and Mrs. Richard, Green River, Wyo., boy

LUNDELL, Mr. and Mrs. Craig, Payson, boy

MARSHALL, Mr. and Mrs. Paul, Salt Lake City, boy

MICHAEL, Mr. and Mrs. Lee, Mona, boy

MOONEY, Mr. and Mrs. Dennis, Provo, boy

OKADA, Mr. and Mrs. Masnaori, Santaquin, girl

SORENSEN, Mr. and Mrs. Keith, Orem, boy

TAYLOR, Mr. and Mrs. Scott, Spanish Fork, boy

TRACY, Mr. and Mrs. Kevin, Fillmore, girl

WADE, Mr. and Mrs. Johnnie, Eureka, boy

WILBUR, Mr. and Mrs. Scott, American Fork, boy.

American Fork Hospital

BELL, Dr. and Mrs. Carl, Pleasant Grove, boy

JENSEN, Mr. and Mrs. Roger, American Fork, boy

JENSEN, Mr. and Mrs. Michael, Highland, girl

MILLER, Mr. and Mrs. William, Lehi, girl

Alpine's patrons

NIELSON, Mr. and Mrs. Gregg, American Fork, girl

Utah Valley Hospital

CARLISLE, Mr. and Mrs. Greg, Sandy, girl

GUTIERREZ, Mr. and Mrs. Rene, Orem, boy

HAIGHT, Mr. and Mrs. Gordon, Provo, boy

HARWARD, Mr. and Mrs. Terry, Provo, boy

HALGREEN, Mr. and Mrs. Jerome, Orem, girl

HIENER, Mr. and Mrs. Kevin, Provo, girl

MAJOR, Mr. and Mrs. Drew, Orem, boy

MUMFORD, Mr. and Mrs. Paul, Springville, boy

NIELSEN, Mr. and Mrs. James, Provo, boy

PARMLEY, Mr. and Mrs. Mark, Provo, boy

PENDLETON, Mr. and Mrs. Larry, Orem, girl

PETERSON, Mr. and Mrs. David, Springville, boy

POULSON, Mr. and Mrs. Alan, Springville, girl

ROBERTS, Mr. and Mrs. Stephen, Provo, girl

WILDING, Mr. and Mrs. Howard, Orem, boy

Orem Community Hospital

NEAL, Mr. and Mrs. Paul, Lehi, boy.

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